



CHOCOLATE-DIPPED SHORTBREAD COOKIES

INGREDIENTS

- 3 cups all-purpose flour
- 1 cup sugar
- ¼ teaspoon kosher salt
- ¾ pound (3 sticks) salted butter, cut into pieces, at room temperature
- 4 teaspoons pure vanilla extract

DIRECTIONS

Line two baking sheets with parchment paper. Position racks in the top third and middle of the oven and preheat oven to 325 degrees F. In a food processor, pulse the flour, sugar and salt to blend. Scatter the butter over the flour mixture. Add vanilla. Pulse to form small clumps of dough.

Gently gather into a clump of cohesive dough and transfer to a work surface. Divide in half. Form each piece into a log that is about 10 inches long and 2 ½ inches in diameter. Use a sharp knife to cut each log crosswise at ¼-inch intervals to form about 12 cookies each. Rotate the logs a quarter-turn between cuts to keep them round.

Transfer the cookies to the prepared baking sheets, spacing them at least 2 inches apart. Cover lightly with plastic wrap and refrigerate until firm, about 30 minutes. Bake until the cookies are firm and pale golden on the edges, 18 to 20 minutes, switching racks and rotating the pans halfway through baking so they bake evenly. Cool on the pan on a wire rack for 5 minutes, then transfer to the wire racks to cool to room temperature.



CHOCOLATE GLAZE

INGREDIENTS

- 12 ounces semisweet chocolate chips
- 2 teaspoons vegetable shortening
- Toppings (optional)
- Toasted pecans + crushed toffee blend
- Crushed peppermint
- Toasted pistachios
- Flaked sea salt

DIRECTIONS

In a medium microwave-safe bowl, combine the chocolate chips and shortening. Melt in the microwave in 20-second increments on 50% power, stirring after each increment, until the chips begin to lose their shape. Stir until melted and smooth.

Dip one half of each cookie into the melted chocolate, allow excess to drip off, and place on a wire rack. Sprinkle with desired toppings. Let stand until the chocolate is set, about 1 hour. Store in an airtight container at room temperature for up to 4 days.